

UNUS No. 96-0387-UNI
Case No. F7340(V)

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

1. (Currently amended) Composition comprising an organogel, the organogel including a liquid fatty component, at least one sterol and at least one sterol ester, wherein the molar ratio of sterols to sterol esters is in the range of 1:5 to 5:1 and wherein the organogel in the composition has a stevens 4.4. hardness of at least 20 grams, measured at 20°C.
2. (original) Composition according to claim 1, wherein the total amount of sterol and the total amount of sterol ester is at least 1 wt% for each based on the amount of the liquid fatty component.
3. (previously presented) Composition according to claim 1, wherein the composition consists of a liquid fat, a sterol or mixture of different sterols, and a sterol ester or mixture of different sterols, and, optionally, monoglycerides.
4. (previously presented) Composition according to claim 1 wherein the composition does not comprise water.
5. (Cancelled)

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6. (previously presented) Composition according to claim 1, wherein the sterol and the sterol esters are selected from the group of phytosterols.
7. (original) Composition according to claim 6, wherein the sterol is a sitosterol and the sterol ester is oryzanol.
8. (Canceled)
9. (previously presented) Composition according to claim 1, wherein the total amount of sterols is at least 3 wt%, based on the total amount of liquid fat present in the composition.
10. (previously presented) Composition according to claim 1, wherein the molar ratio of sterols and sterol esters is in the range of 1:3 to 3:1.
11. (previously presented) Composition according to claim 1, wherein monoglycerides are present.
12. (previously presented) Composition according to claim 1, wherein the composition is a food product and the fat present is edible fat, and the sterols and sterol esters applied are edible components.
13. (original) Composition according to claim 12, wherein the food product is a spread, a squeezable margarine, a dressing or mayonnaise.

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14. (currently amended) A method for giving firmness to a liquid fat comprising use of an organogel including a liquid fatty component, at least one sterol and at least one sterol ester, wherein the molar ratio of sterols to sterol esters is in the range of 1:5 to 5:1 and wherein the organogel in the composition has a stevens 4.4, hardness of at least 20 grams, measured at 20°C.